

ZANUSSI

REFRIGERATOR- FREEZER ZK 59/32 RF

INSTRUCTION BOOKLET

IMPORTANT SAFETY INFORMATION

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is left with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant safety information.

This information has been provided in the interest of safety. You MUST read it carefully before installing or using the appliance.

Installation

- This appliance is heavy. Care should be taken when moving it.
- It is dangerous to alter the specifications or attempt to modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.

Important: if the supply cord is damaged, it must be replaced by a special cord or assembly available from your Local Force Centre.

- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- Parts which heat up should not be exposed. Whenever possible, the back of the appliance should be close to a wall but leaving the required distance for ventilation as stated in the installation instructions.
- The appliance should be left for 2 hours after installation before it is turned on, in order to allow the refrigerant to settle.

Child Safety

- Do not allow children to tamper with the controls or play with the product.
- Keep all packaging well away from children.

During Use

- This appliance is designed for domestic use only, specifically for the storage of edible foodstuffs.
- Frozen food must NOT be re-frozen once it has thawed out.
- Do not place carbonated or fizzy drinks in the freezer.
- Do not remove items from the freezer if your hands are damp/wet, as this could cause skin abrasions or frost/freezer burns.
- Ice lollies can cause 'frost/freezer burns' if consumed straight from the freezer.
- Manufacturers' storage recommendations should

be strictly adhered to. Refer to relevant instructions.

Maintenance and Cleaning

- Switch off and unplug the appliance before carrying out any cleaning or maintenance work.

Servicing

- This product should be serviced by an authorised engineer and only genuine spare parts should be used.
- Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Force Centre and always insist on genuine spare parts.

At the end of the Appliance Life

- When disposing of your appliance, use an authorised disposal site.
- Remove the plug and ensure that any locks or catches are removed, to prevent young children being trapped inside.

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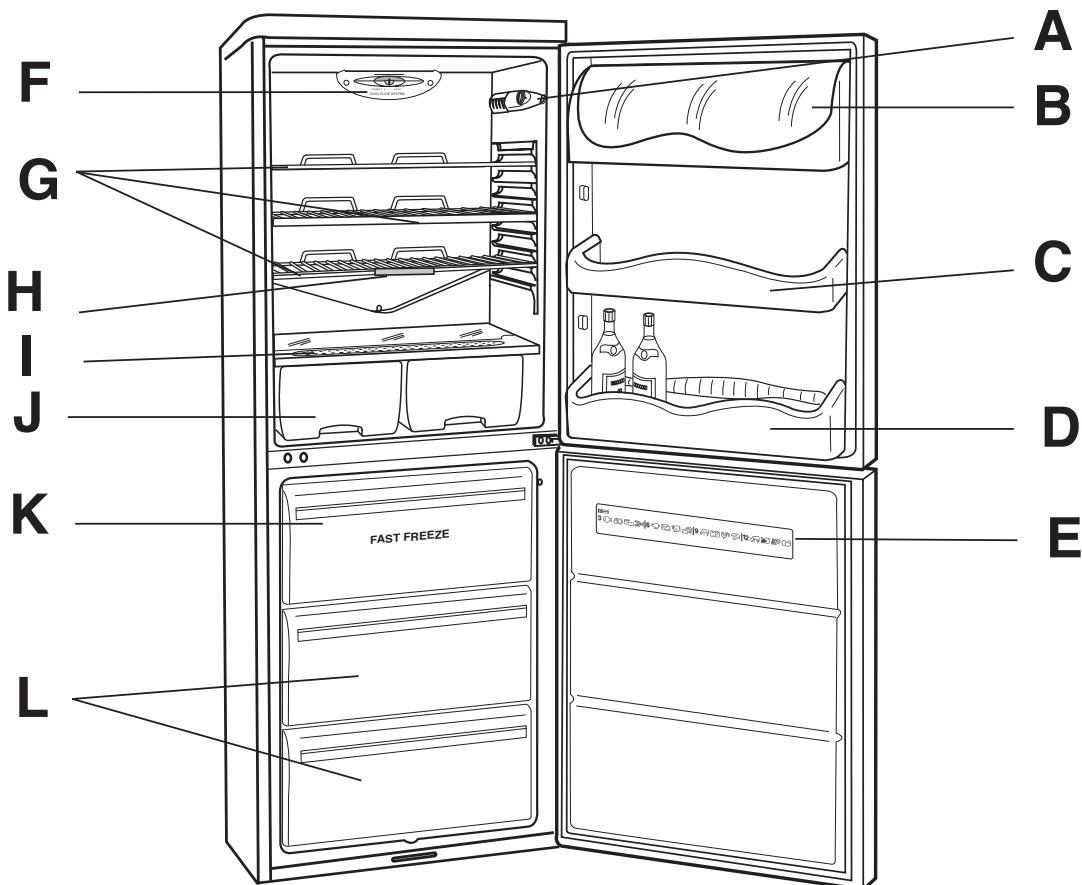
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DESCRIPTION OF THE APPLIANCE



- A- Thermostat control for fridge and freezer compartments
- B- Dairy compartment
- C- Storage shelves
- D- Bottle storage shelf
- E- Freezer Calender
- F- Air circulation slider control
- G- Wire shelves
- H- Cool Check
- I- Glass shelf
- J- Salad drawers
- K- Freezing fresh food compartment
- L- Freezing/Storage compartment

OPERATION

Before using

Remove all securing tapes. Wash inside the appliance with lukewarm water and bicarbonate of soda (5 ml to 0.5 litre of water).

Do not use soap or detergent as the smell may linger. Dry thoroughly.

To Start the Appliance

Allow the appliance to stand for 2 hours after installation.

Plug in the appliance and switch on at the mains supply. Open the fridge door. Turn the thermostat control to a midway setting (3-4) and adjust the slider control to a midway position between "cold" and "coldest". Leave the appliance for approximately 4 hours for the correct temperature to be reached before placing food inside.

To switch off the appliance turn the thermostat control to position "O"

Setting the temperature

The temperature inside the appliance is regulated by a thermostat with 6 temperature positions and an "OFF" (O) position.

Position 1 = minimum coldness

Position 6 = maximum coldness

Turn the thermostat dial to the required position.

The intermediate position is usually the most suitable (3-4).

The thermostat control regulates the temperature both within the fridge and the freezer compartment. The thermostat setting can vary as the temperature inside the appliance depends on the following factors:

- room temperature
- how often the door is opened
- how much food is stored
- position of the appliance

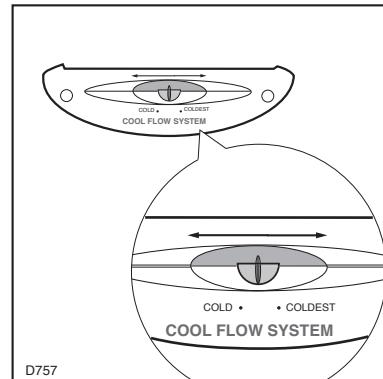
Use of an air circulation slider control - COOL FLOW SYSTEM

Your appliance has an air circulation slider control situated at the rear of the fridge compartment, which controls the amount of cold air circulated through the fridge compartment.

When the ambient temperature is between 10°C and 16°C, the slider control should be in the "cold" position.

When the ambient temperature is above 16°C the slider control should be midway between "cold" and "coldest".

When the ambient temperature is very high (i.e. hot summer days) position the slider control to "coldest".



Fresh food refrigeration

To obtain the best performance, do not store warm food or evaporating liquids in the refrigerator; cover or wrap the food, particularly if it has a strong flavour.

Do not cover the shelves with any protective material, such as paper, cardboard or plastic, which may obstruct the air circulation.

To help you use your refrigerator correctly, here are some more useful hints:

Raw meat (beef, pork, lamb & poultry or chicken): wrap in polythene bags and place on the glass shelf above the salad drawers.

Meat can only be stored safely in this way for one or two days at the most.

Fruit & vegetables: these should be thoroughly cleaned and placed in the salad drawers.

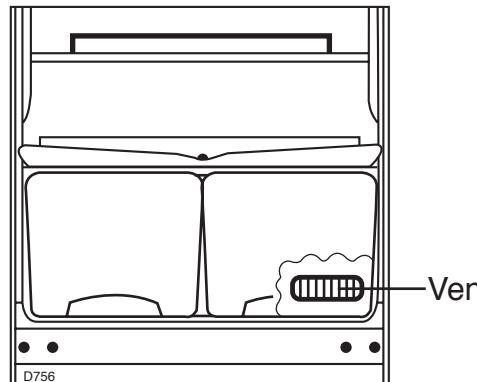
Butter & cheese: these should be placed in special airtight containers or wrapped in aluminium foil or polythene bags to exclude as much air as possible.

Milk bottles: these should have a cap and should be stored in the bottle rack on the door.



Warning

If using the appliance with the salad drawer removed, please ensure the vent in the back wall of the appliance is not obstructed.



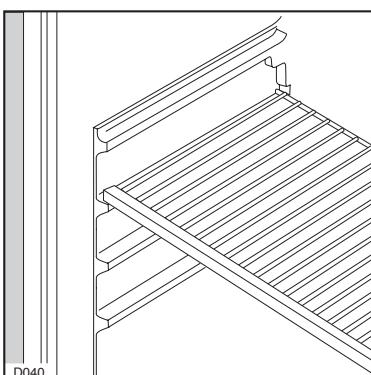
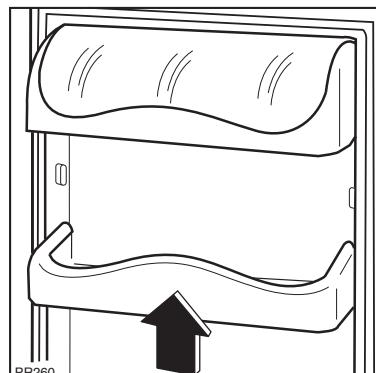
Dual purpose meat box

The meat box can also be used as a salad crisper.

Positioning the door shelves

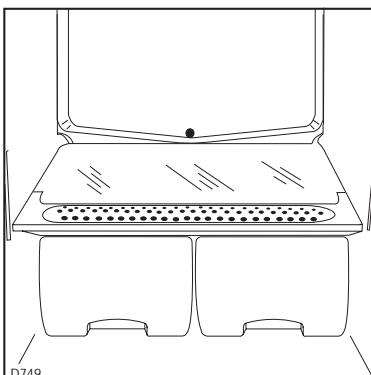
The door shelves can be easily removed for cleaning. Gently ease the shelf in the directions shown.

Adjustment of the door shelves can be made to accommodate varying heights of bottles and other containers. Store light items such as small cartons and jars on the door shelves. The bottle shelf can be used for the storage of heavier bottles.



Positioning the inner shelves

The walls of the refrigerator have runners so that shelves can be positioned as desired.



Use and features of the CRISP'N FRESH filter

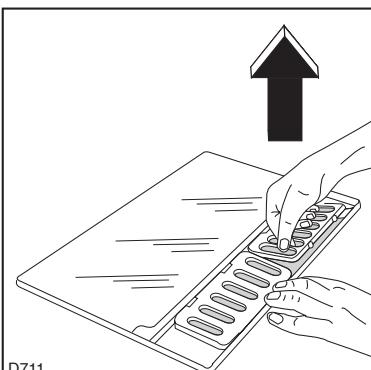
“Crisp’n fresh” is the glass shelf on top of the salad crispers which is fitted with a special removable green filter.

The filter allows cool air from the fridge to circulate through the drawers and help prevent moisture loss. By retaining moisture in foods such as fresh fruit, vegetables and salad they are kept fresher for longer.

Cleaning the filter

The filter is held by two small support frames which press into position and are therefore easily removed for cleaning. To do this, turn the glass shelf upside down and release the frames as shown in figure. The filter and the glass cover can be washed gently in warm soapy water, they should not be put in the dishwasher.

Replacement filters can be purchased as a spare part from your local Zanussi Service Centre.



Cool Check Guide

The guide consists of a temperature sensitive strip sealed in a shelf trim.

When the fridge is operating at the safe temperature to store food the guide will appear black. If the temperature rises above this level the guide will show the words TOO WARM.

Positioning of the Cool Check

The shelf with the cool check temperature guide must be placed in the fridge according to the instructions located on the fridge wall and always ensure the guide is at the front.

If the Cool Check shows TOO WARM

In certain conditions the temperature guide may show TOO WARM if:

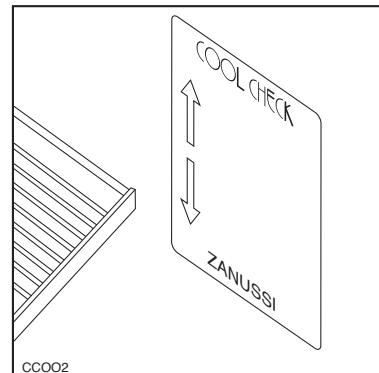
- The fridge is switched off
- The door has been recently opened
- A quantity of warmer food has been introduced to the fridge
- The fridge temperature is above the recommended maximum for the safe storage of food.

The cool check will change to show "TOO WARM" very quickly after the door has been opened. It will however take a number of hours to return to black, indicating that the temperature is correct.

The appliance should be left overnight and the cool check examined in the morning. If the cool check shows TOO WARM, turn the thermostat to a colder setting leave overnight and examine again the following morning.

Hints and Tips

- The guide is only suitable for use in the model supplied.
- The guide will not operate in the freezer compartment.
- When cleaning the shelf take care not to immerse in water, and wipe away any spills.



The freezer compartment

The four-star freezer compartment is suitable for storage of commercially frozen food and for freezing fresh foods.

Freezing fresh food

When freezing fresh foods set the slider control to the "cold" position and turn the thermostat control to a higher setting.

In any 24 hours you can freeze up to 6 kg.

Place food to be frozen in the upper drawer of the freezer as this is the coldest part.

After 24 hours reposition the slider control and thermostat control to previous setting.

Important

To ensure correct operation of the appliance do not use the appliance with the basket or drawers removed.

Frozen food storage

Frozen food can be stored in any basket or drawer of the freezer compartment, including the fast freeze compartment.

Do not exceed the storage period indicated by the manufacturer.

Do not open the door frequently or leave it open longer than is absolutely necessary.



Warning

Do not put carbonated liquids, (fizzy drinks etc.), in the freezer compartment.

Ices lollies, if consumed immediately after removal from the freezer, can cause low temperature skin burns.

Do not remove items from the freezer if your hands are damp/wet, as this could cause skin abrasions or "frost/freezer burns".

Ice cube tray holder

The holder is designed to hold the two ice cube trays supplied and it is recommended that these are used. The holder can be located onto the front of any of the baskets.

To make ice cubes:

Fill the trays 3/4 full to allow the ice to expand and place in the ice cube tray holder.

To turn out the ice cubes simply give the tray a slight twist to release the cubes.

Thawing

Frozen food can be thawed in the fridge or at room temperature depending on the time available. Small food items may even be cooked from frozen; in this case cooking will take longer.

Any frozen food which is allowed to thaw accidentally should either be eaten as soon as possible or thrown away. Alternatively, if the food is uncooked and has not been completely defrosted it can be cooked and then refrozen.

Meat, fish and fruit should be thawed in the refrigerator compartment and small pieces of meat can even be cooked while still frozen, but you must ensure that it is thoroughly cooked through.

Vegetables should be directly immersed in boiling water; ready-cooked dishes can be placed directly in the oven in their aluminium wrapping.

A microwave oven is particularly suitable for thawing of frozen food: follow the oven instructions, particularly regarding the placement of aluminium wrapping or containers in the oven.

Defrosted cooked food must never be refrozen.



Attention!

In the event of a power failure - DO NOT OPEN THE DOOR, the food in the freezer will not be affected if the power cut is short and the freezer is full.

If the temperature in the freezer rises, and the food begins to thaw, do not re-freeze the food without checking its conditions.

The following guidelines should assist you.

Ice-cream: once thawed should be discarded.

Fruits & Vegetables: if soft should be cooked and used up.

Breads & Cakes: can be re-frozen without danger.

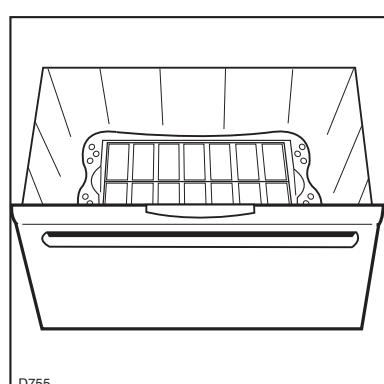
Shellfish: should be refrigerated and used up quickly.

Cooked Dishes: i.e. casseroles should be refrigerated and used up.

Large Pieces of Meat: can be re-frozen providing there are still ice crystals remaining within them.

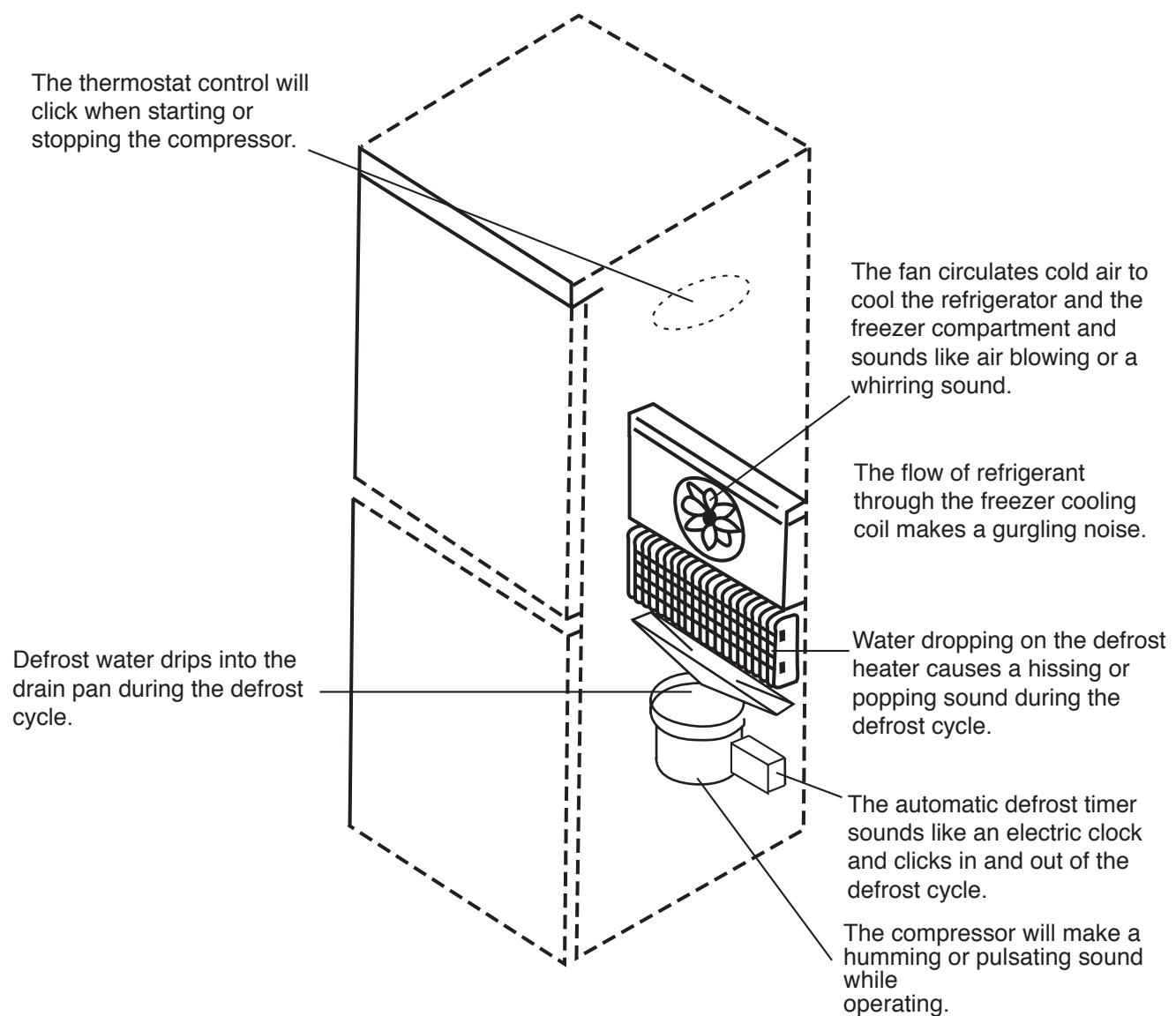
Small Joints: should be cooked and can then be re-frozen as cooked dishes.

Chicken: should also be cooked and re-frozen as a cooked dish.



Normal Operating Sounds

The advanced design of today's frost free appliances mean you hear unfamiliar noises during everyday operation. The diagram below describes some of the noises you may hear. These are quite normal and mean your appliance is operating correctly



HEALTH AND SAFETY GUIDELINES

Because of consumer demand, preservatives have been removed from many pre-prepared foods. This together with the changes in shopping habits to a once-a-week shop, mean that safe handling and storage of food is even more important than ever.

The following tips should help you to ensure that the food in your home is in as perfect condition as possible.

- Keep the time between buying chilled food and placing it in your fridge as short as possible. Tests showed that the temperature of 1 litre of orange juice rose to 22°C in an hour between the supermarket and home. It then took 11 hours to get down to 7°C in the refrigerator.
- Keep the refrigerator door closed as much as possible.
- Do not push food together too much, try to allow air to circulate around each item.
- Cool cooked food as quickly as possible but do NOT place in the refrigerator until cool. (Leave food in a cool place in order that it can then be put in the refrigerator as soon as possible).
- Do NOT mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip, remove everything and clean thoroughly.
- Do not store food uncovered.
- The best way to defrost food is to put it in the refrigerator to thaw slowly.
- Remove suspect food from your refrigerator and clean (refer to "Maintenance and Cleaning").
- Never allow spillages to dry and harden.
- Ensure that food placed in the freezer is dated and labelled and used in date order to ensure that food is consumed at its best.
- It is important that food is used before its "best before" date.

- Store eggs in the egg rack provided in the refrigerator door. Discard any broken or chipped eggs.
- Regularly check the refrigerator door seal to ensure that it is clean and free from debris.
- Always wash your hands with soapy water and dry them with a clean towel before handling food.
- Keep work surfaces clean and avoid cross contamination by not using the same work surface or knife, without washing them thoroughly in between.
- The fresh foods to be frozen must be fresh and of the best quality.
- The size of each pack should be small enough to ensure that it is used in one go . Small packs freeze more quickly and uniformly and give better results.
- Frozen food, once thawed, must not be refrozen. Lean food keeps better and longer than fatty food, salt reduces the storage time.
- Wrap the food in polythene or aluminium freezing bags or foil so that they adhere to the food and provide an airtight seal .
- Packaging which is swollen or has traces of refrozen water droplets on the pack could indicate that the product has not been kept at a suitable temperature and that it may have lost its original quality. Partially thawed food must not be refrozen, it must be consumed within 24 hours. Never exceed the storage times indicated.
- Never place hot food, bottles or cans of fizzy drink in the freezer as they may explode. Containers with a lid must not be filled to the brim.
- Do not open the door or place extra fresh food in the freezer next to food which is already frozen as this could cause the temperature of the frozen food to rise and its quality and storage life to reduce .

MAINTENANCE AND CLEANING

Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from the ELECTRICITY supply.

Internal cleaning

Clean the inside and accessories with warm water and bicarbonate of soda (5ml to 0.5 litre of water). Rinse and dry thoroughly.

! NEVER USE DETERGENTS, ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING PRODUCTS OR WAX POLISHES, TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG ODOUR.

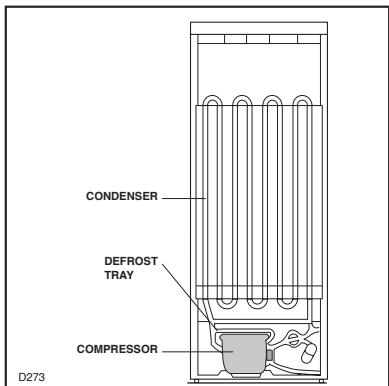
External cleaning

Wash the outer cabinet with warm soapy water. Do NOT use abrasive products.

An accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.

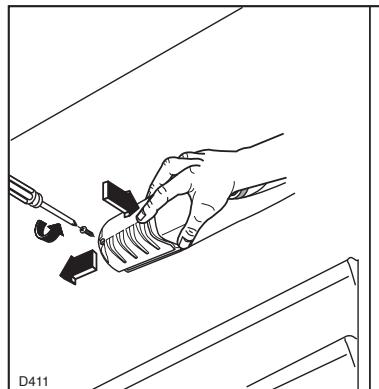
You MUST ensure that the appliance is switched OFF.

Once or twice a year dust the condenser (black grill) and the compressor at the back of the appliance, with a brush or vacuum cleaner, see figure.



Changing the light bulb

Should the interior light fail to work, first switch off the appliance and disconnect from the electricity supply, then replace the bulb as follows;



Unscrew the light cover and then pull it outward by pressing as shown in the figure. Unscrew the bulb and replace it with a new 15 watt bulb (available from your nearest Service Force Centre).

Replace the light cover by sliding it into its original position and replacing the screw.

Automatic Defrosting

Your appliance has been designed to be frost free. This means there is no need to defrost your appliance as this will be carried out automatically.

When the appliance is not in use

When the appliance is not in use for long periods, disconnect from the electricity supply, empty all foods and clean the appliance, leaving the doors ajar to prevent unpleasant smells.

SOMETHING NOT WORKING

Before contacting your local Service Force Centre, check the following points:

Important: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation a charge will be made, even if the appliance is under guarantee.

Symptom	Solution
No power to the appliance	Check there is power at the socket.
	Check there is not a power cut by checking the household lights.
	Check the fuse has not blown.
The light does not come on	Ensure that the bulb is correctly fitted.
	Replace the bulb if it has blown.
	Check the door light switch is not jammed.
The temperature in the fridge or freezer section is too high	Check the temperature in the fridge is turned to the correct setting relative to ambient conditions.
	Check the ambient temperature is within the appliance's operating limits of 10°C to 32°C. Relocate the appliance if necessary.
The freezer door will not open	Has door just been opened? If so leave for a few minutes to allow the air pressure to equalise.
The compressor runs continuously	Adjust the thermostat to give correct temperature control. See "Setting the temperature".
	Check that the doors are closed.
	Large quantities of food have recently been placed in the cabinet and/or door is frequently opened.
	Check that air vents is not obstructed.
Noise	Refer to normal operating sounds.

If, after the above checks, there is still a fault, call your local Service Force Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for any in-guarantee service calls.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Zanussi Service Force Centre by telephoning:-

0 8 7 0 5 9 2 9 9 2 9

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

The addresses are listed on the following pages.

For service in the **Republic of Ireland** contact

Zanussi

Long Mile Road

Dublin 12

Telephone : 01 4090751

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working?'

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department

Zanussi

55-77 High Street

Slough

Berkshire

SL1 1DZ

Tel: 08705 727 727 (*)

* calls to this number may be recorded for training purposes.



Zanussi Service Force



To contact your local Zanussi Service Force Centre telephone **08705 929 929**

CHANNEL ISLANDS		ORKNEY (M65)	Corsie Domestics 7 King Street Kirkwall Orkney KW15	NORTH EAST	
GUERNSEY	Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands	PERTH	Hydro Electrical Inveralmond House Ruthervenfield Road Perth PH1 3AQ	GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway Team Valley Gateshead NE11 0BH
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Heller Jersey Channel Islands JE4 8NY	PERTH (OWN SALES)	Graham Begg Unit 4 Airport Ind Estate Wick KW1 4QS	GRIMSBY (M42)	15 Hainton Avenue Grimsby South Humberside DN32 9AS
		SHETLAND (OWN SALES)	Tait Electronic Systems Ltd Holmsgarth Road Lerwick Shetland ZE1 0PW	HULL (M41)	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
ABERDEEN (M05)	54 Claremont Street Aberdeen AB10 6RA	SHETLAND (OWN SALES)	Bolts Shetland Ltd. 26 North Road Lerwick Shetland ZE1 0PE	LEEDS (M37)	64-66 Cross Gates Road Leeds LS15 7NN
AUCHTERMUCHY (M03)	33a Burnside Auchtermuchy Fife KY14 7AJ	WHALSAY (OWN SALES)	Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA	NEWTON AYCLIFFE (M45)	Unit 16 Gurney Way Aycliffe Industrial Estate Newton Aycliffe DL5 6UJ
BLANTYRE (M07)	Unit 5 Block 2 Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ			SHEFFIELD (M38)	Pennine House Roman Ridge Ind. Roman Ridge Road Sheffield S9 1GB
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2 PQ				
DUNOON (M67)	Brair Hill 7 Hill Street Dunoon Argyll PA23 7AL	BELFAST (M27)	Owenmore House Kilwee Business Park Upper Dunmurry Lane Belfast BT17 0HD		
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP				
INVERNESS (M06)	Unit 3B Smithton Ind. Estate Smithton Inverness IV1 1AJ	CARDIFF (M28)	Guardian Industrial Estate Clydesmuir Road Tremorfa Cardiff CF2 2QS		
ISLE OF ARRAN (OWN SALES)	Arran Domestics Unit 4 The Douglas Centre Brodick Isle of Arran KA27 8AJ	CLYWD (M14)	Unit 6-7 Coed – Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG		
ISLE OF BARRA (OWN SALES)	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY	DYFED (M77)	Maes Y Coed High Mead Llanbydder Carmarthenshire SA40 9UL		
ISLES OF BUTE	Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH	HAVERFORDWEST (M75)	Cromlech Lodge Ambleston Haverfordwest Pembrokeshire SA62 5DS		
ISLE OF LEWIS	ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW	OSWESTRY (M17)	Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP		
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX			STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR



Zanussi Service Force

To contact your local Zanussi Service Force Centre telephone **08705 929 929**

MIDLANDS		LONDON & EAST ANGLIA		SUNBURY (M63)	Unit 1a The Summit Hanworth Road Hanworth Ind. Estate Sunbury on Thames TW16 5D
BIRMINGHAM (M18)	66 Birch Road East Wyrley Road Ind. Estate Witton Birmingham B6 6DB	BECKENHAM (M79)	11a Gardener Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ		
BOURNE (M44)	Manning Road Ind. Estate Pinfold Road Bourne PE10 9HT	CHELMSFORD (M47)	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE	ASHFORD (M58)	SOUTH EAST
BRIDGNORTH (M72)	68 St. Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE (M53)	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ		Unit 2 Bridge Road Business Est. Bridge Road Ashford Kent TN2 1BB
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB	ELTHAM (M78)	194 Court Road Mottingham Eltham London SE9 4EW	FLEET (M59)	Unit 1 Redsfield Ind. Estate Church Crookham Fleet Hampshire GU13 0RD
HEREFORD (M31)	Unit 3 Bank Buildings Cattle market Hereford HE4 9HX	ENFIELD (M49)	284 Alma Road Enfield London EN3 7BB	HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
HIGHAM FERRERS (M51)	30 High Street Higham Ferrers Northants NN10 8BB	GRAVESEND (M57)	Unit B4 Imperial Business Estate Gravesend Kent DA11 0DL	BARNSTAPLE (M30)	SOUTH WEST
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP	HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane Harpden AL5 4UN	BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW
LEICESTER (M22)	Unit 7 Oaks Ind. Estate Coventry Road Narborough Leicestershire LE0 5GF	LETCHWORTH (M50)	16-17 Woodside Ind. Estate Works Road Letchworth Herts SG6 1LA	BRIDgewater (M35)	6 Hamp Ind. Estate Bridgewater Somerset TA6 3NT
LINCOLN (M40)	Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA	LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL	BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ
NEWCASTLE UNDER LYME (M12)	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD (M60)	Reform Road Maidenhead Berkshire SL6 8BY	EMSWORTH (M33)	266 Main Road Southbourne Emsworth PO10 8JL
REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY (M61)	10 Island Farm Avenue West Molesley Surrey KT2 8UZ	ISLE OF WIGHT (M34)	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO	NEWBURY (M24)	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	NEWTON ABBOT (M29)	Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot S. Devon TQ12 3TD
WORCESTER (M73)	Units 1 & 2 Northbrook Close Gregorys Mill Ind. Estate Worcester WR3 8BP	IPSWICH (M48)	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD	PLYMOUTH (M32)	16 Faraday Mill Cattledown Plymouth PL4 0ST
		NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN	REDRUTH (M36)	Unit 7D Pool Ind. Estate Wilson Way Redruth Cornwall TR15 3QW

GUARANTEE CONDITIONS

Standard guarantee conditions

We, Zanussi, undertake that if within 12 months of the date of the purchase this Zanussi appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same **FREE OF CHARGE** for labour, materials or carriage on condition that:

The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.

The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by a Zanussi Service Force Centre. Any appliance or defective part replaced shall become the Company's property.

This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the European Community (EC) or European Free Trade Area.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

Products of Zanussi manufacture which are not marketed by Zanussi.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

The guarantee starts from the date you first purchased your product.

The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.

This guarantee relates to you and cannot be transferred to another user.

Your new home is within the European Community (EC) or European Free Trade Area.

The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.

The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Slough	+44 (0)1753 219 897

TECHNICAL SPECIFICATIONS

DIMENSIONS

Height	163 cm
Width	54.5 cm
Depth	60 cm

POWER SUPPLY VOLTAGE AND FREQUENCY	220-240 V / 50 Hz
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TOTAL POWER ABSORBED	150 W
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AVERAGE DAILY UNITS ELECTRICITY *	1.45 kWh
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GROSS CAPACITY

Fridge	166 l
Freezer	90 l

NET CAPACITY

Fridge	165 l
Freezer	67 l

* This figure is based on standard test results in accordance with European Standard EN 153.

Actual consumption will depend on how the appliance is used and where it is located.

INSTALLATION

⚠ Warning

IF YOU ARE DISCARDING AN OLD APPLIANCE THAT HAS A LOCK OR CATCH ON THE DOOR, YOU MUST ENSURE THAT IT IS MADE UNUSABLE TO PREVENT YOUNG CHILDREN BEING TRAPPED INSIDE.

Depending upon the position which you choose for your appliance, you may wish to reverse the way in which the door opens. To do this, refer to instructions on "Door reversal directions" paragraph.

Positioning

This appliance is designed to operate in ambient temperatures between 10°C (50°F) and 32°C (90°F). It should be located in a dry atmosphere, out of direct sunlight and away from extreme temperature e.g. not next to a boiler or radiator, or in a very cold room e.g. an outhouse, where the temperatures may fall below 10°C (50°F). If these temperatures are exceeded i.e. colder or warmer, then the appliance may not operate correctly.

You should also ensure that air can circulate freely around the back and the top of the cabinet. There must also be at least 100 mm (4") distance between the top of the cabinet and any overhanging kitchen furniture (A). Ideally, the appliance should not be positioned beneath overhanging furniture (B).

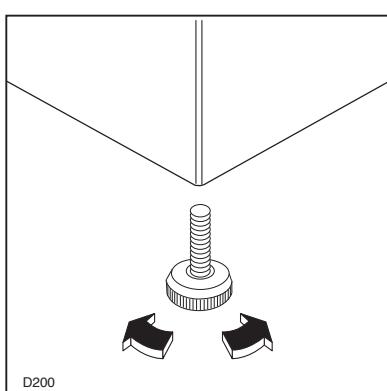
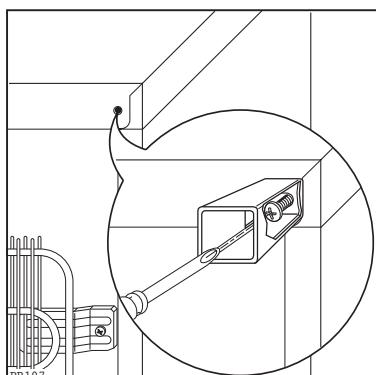
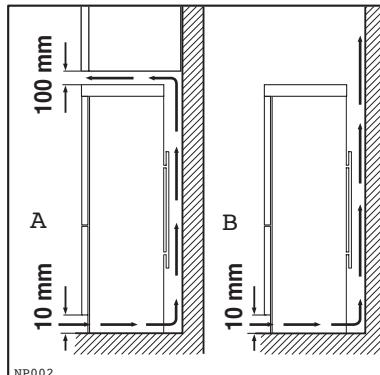
There should also be a gap of 25 mm either side of the appliance. Do not obstruct the space underneath.

Rear spacers

In the bag with the documentation, there are two spacers which must be fitted as shown in the figure. Slacken the screws and insert the spacer under the screw head, then re-tighten the screws.

DO NOT install in places with restricted ventilation.

Adjust the level of the appliance by screwing out the adjustable foot, or feet, at the bottom of the cabinet using your fingers.



⚠ Electrical connections

Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.

WARNING: THIS APPLIANCE MUST BE EARTHE

The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

Remove the fuse from the cut off plug.

The cut off plug should then be disposed of to prevent the hazard of shocks in case it should be plugged into a 13amp socket in another part of your home.

⚠ Important

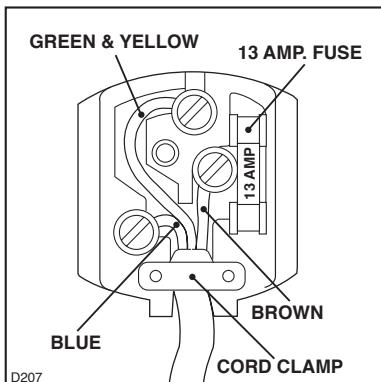
The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth

Blue - Neutral

Brown - Live

If you fit your own plug, the colours of the wires in the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug, proceed as follows:



Connect the Green and Yellow (earth) wire to the terminal in the plug which is marked with the letter

«E» or the earth symbol  or coloured green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter «N» or coloured black.

Connect the brown (live) wire to the terminal in the plug which is marked with the letter «L» or coloured red.

The plug moulded onto the lead incorporates a fuse. For replacement, use a 13amp BSI362 fuse. Only ASTA or BSI approved fuses should be used.

The plug must not be used if the fuse cover/carrier is lost. The cover/carrier is indicated by the coloured insert at the base of the plug.

A replacement cover/carrier must be obtained from your local Zanussi Service Force Centre.

This appliance complies with the E.E.C. Directive No. 87/308 of 2.6.87 relative to radio interference suppression.

 This appliance complies with the following E.E.C. Directives:

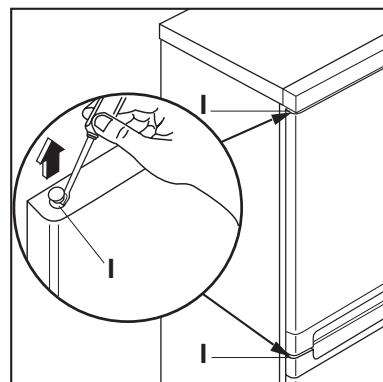
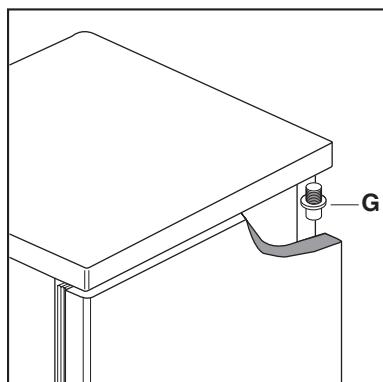
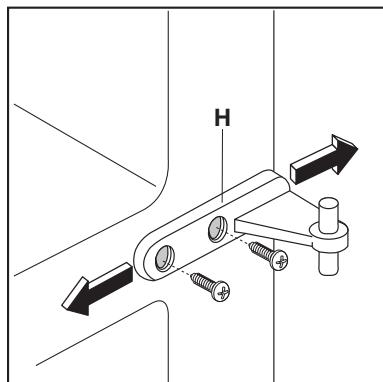
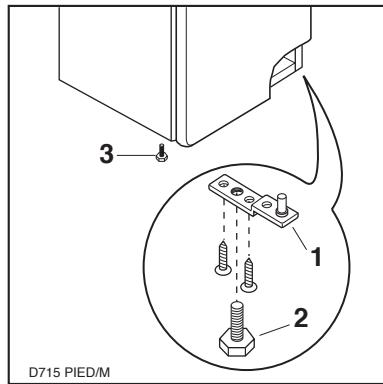
- **73/23 EEC of 19.2.73** (Low Voltage Directive) and subsequent modifications;
- **89/336 EEC of 3.5.89** (Electromagnetic Compatibility Directive) and subsequent modifications.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.



Door reversal directions

1. Disconnect from the electricity supply.
2. Remove all loose items, including food, store food in a cool place.
3. Gently lay the fridge/freezer on its back with the top held away from the floor by 5-8 cm (2-3 inches) of packing;
4. Remove the feet (2-3)
5. Remove bottom hinge (1).
6. Remove the freezer door by releasing it from the middle hinge (H).
7. Unscrew the middle hinge.
8. Slide out the fridge door from pin (G), unscrew the latter and then screw it down into the hinge provided on the opposite side, after having removed the small plugs (I) which should then be fitted on the opposite side.
9. Refit the fridge door and replace the middle hinge to the left hand side.
10. Replace the door and bottom hinge (1) on the opposite side.
11. Refit the feet (2-3) on the opposite side.



Attention

After completion of the door reversing operation, check that the door gasket adheres to the cabinet. If the ambient temperature is cold (i.e. in Winter), the gasket may not fit perfectly to the cabinet. In that case, wait for the natural fitting of the gasket or accelerate this process by heating up the part involved with a normal hairdryer on a low setting.



